



FURLAN



## *Spumante Rosè Brut*



<i>Production area:</i>	San Vendemiano and Conegliano, plain, vineyards' exposure south
<i>Type of soil:</i>	heavy and clayey
<i>Training system:</i>	guyot
<i>Planting density:</i>	2.500 vines/ha (3 mt x 1,5 mt)
<i>Grapes:</i>	prosecco, manzoni, cabernet
<i>Harvest period:</i>	it depends on grape varieties
<i>Vinification:</i>	white winemaking and maceration at controlled temperature before pressing for the white grapes, red vinification and maceration for ten days for the red grapes
<i>Bottling:</i>	from November to June
<i>Organoleptic characteristics:</i>	lively, aromatic and fresh wine with a pale salmon pink colour and hints of strawberry
<i>Food matching:</i>	excellent with salami and appetizers, it pairs perfectly with seafood dishes
<i>Serving temperature:</i>	serve at 6°C
<i>Analytical data:</i>	Alcohol: 12,0 % vol. Acidity: 6 gr/lit Sugars: 13 gr/lit Pressure: 5,00 atm

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